

# Jackson's

BISTRO • BAR • SUSHI



## BAR MENU

*Dedicated to Your Complete Satisfaction*

**JACK CAMPBELL**  
*Managing Partner*

## VACATION COCKTAILS

### Mango Mint Frozen Daiquiri

Blended Bacardi Rum, Triple Sec, Fresh Cut Mango and Mint. 12

### Passion Fruit Colada

Traditional Frozen Beverage with Malibu Coconut Rum, Myers Dark Rum, Coconut and Pineapple Juice. 12

### Sangria

Red or White – Blackberry liquor, Banana Liquor, Simple Syrup, Lime and Orange Juice. 10

## JACKSON'S INSPIRED COCKTAILS

### Gasparita - Margarita

Gasparilla-Inspired Margarita Made with Patron Silver Tequila, Grand Marnier Orange Liqueur, Fresh Lime Juice and Agave Syrup. 12

### Peach Smash

Jim Beam Bourbon Whiskey, Chambord, Peach Liqueur, House Made Fresh Lemon Sour Muddled with Mint. 12

### Pear and Elderflower Collins

Absolut Pear Vodka, St. Germain, House Made Fresh Lemon Sour and Club Soda. 12

### Dark N' Stormy

Goslings Dark Rum, Ginger Beer and Lime Juice garnished with a Lime Wedge. 11

### Dublin Blackberry Mule

Jameson Irish Whiskey, Chambord, House Made Fresh Lime Sour, Ginger Beer & Muddled Fresh Berries. 12

### Garden Mule

Tito's Handmade Vodka, House Made Fresh Lime Sour, Ginger Beer & Muddled Berries. 12

### Cucumber & Melon Cooler

Refreshingly made with Russian Standard, Watermelon Liqueur, Fresh Lemon Sour and Cucumber Slices. 12

## HOUSE MADE DESSERTS

### Tiramisu

Traditional Coffee-Flavored, Cocoa-Dusted Italian Dessert with Layers of Mascarpone Custard and Lady Fingers Garnished with Chocolate Twirl. 7

### Key Lime Pie

A Florida Classic. Featuring Tart and Tangy Key Limes, Crushed Macadamia Nut Crust, Toasted Coconut and Fresh Home Made Whipped Cream. 7

### Decadent Chocolate Cake

Silky Chocolate Frangelico Macerated Cake Stacked High with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream. 7

### Peanut Butter Torte

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust Covered with a Silky Chocolate Ganache. 7

## CLASSIC COCKTAILS

### Manhattan

Jim Beam Bourbon Whiskey, Sweet Vermouth and Bitters garnished with a Maraschino Cherry. Sweet, Dry, or Perfect. Up or on the Rocks. 10

### French Martini

Chilled Van Gogh Pineapple Vodka, Pineapple Juice, Chambord and Champagne. 12

### Classic Martini

Tito's Handmade Vodka or Bombay Gin. Dry, Very Dry, or Dirty (olive juice). Served Up or On the Rocks garnished with an Olive. 11

### Gimlet

Russian Standard Vodka or Beefeater Gin with a splash of Lime Juice. Up or On the Rocks. 10

### Rusty Nail

Dewars Scotch topped with Drambuie. Served Up or On the Rocks. 11

### Rob Roy

Dewars Scotch, Sweet Vermouth and Bitters. Invented in 1894 at the Waldorf Astoria. Sweet, Dry, or Perfect. Up or on the Rocks. 11

### Side Car

Courvoisier Hennessy Cognac, Grand Marnier and Lemon Juice served in a Sugar Rimmed Martini Glass. 12

### Sazerac

Courvoisier Hennessy Cognac with Absinthe, a little Sugar and Bitters. Garnished with a lemon peel. The Oldest American Cocktail – Pre-Civil War. 13

### Gibson

Russian Standard Vodka or Beefeater Gin and Vermouth garnished with a Bar Onion. Very British. Up or On the Rocks. 10

### Signature Crème Brulee

House Made Velvety Custard with a Glassy Caramel Topping & Fresh Berries. 7

### Classic New York Style Cheesecake

Creamy Made-From-Scratch Cheesecake, Sweet Strawberries & Tart Raspberry Sauce. 7

### Carrot Cake

House Made Spice Cake Served Warm with Deliciously Rich Cream Cheese Icing and Creme Anglaise. 7

### Gelato

Select From a Variety of Italian Style Ice Cream Flavors. 5

# FOR THE TABLE

## Edamame

Steamed Soy Beans Served Naturally Naked in Sea Salt. 6

## Ponzu Parmesan Edamame

Steamed Soy Beans Tossed with Citrus-Based Ponzu and Aged Parmesan Cheese. 7

# SEAFOOD

## Crisp Calamari Rings

Point Judith Calamari Rings, lightly breaded and fried, served with Sweet Chili Spicy Mayo Sauce topped with Peanuts. 14

## Coconut Shrimp

Butterflied Tiger Shrimp, lightly breaded with Sweet Coconut Shavings and Vermicelli Noodles, fried and served with a Sweet Chili Tangy Orange Whole Grain Mustard. 13

## Maine Lobster Roll

Maine Lobster Meat, lightly tossed in Mayo on a House Made Focaccia Roll served with Coleslaw and Cape Cod Potato Chips. 16

# SALADS

## Grilled Marinated Chicken Salad

Grilled Marinated Chicken Breast, Bocconcini Mozzarella, Roma Tomatoes, Onions, Applewood Smoked Bacon, Hard Boiled Eggs and a Tangy Tuscan Vinaigrette. 13

## Krab Salad - Kani Su\*

Tangy, Refreshing Krab, Smelt Roe, and Cucumber Salad. 7

# SOUPS

## Lobster Bisque

A Crisp Blue Crab Fritters in a Lobster Cream Base. 8

## New England Clam Chowder

Our Chef's Homage to a Traditional Seafood Favorite, Chopped Manilla Clams in a Creamy Chowder served with Saltine Crackers on the side. 8

## Chips, Salsa & Guacamole

House Made Crispy Corn Tortilla Chips, Roasted Tomato Salsa and Fresh Guacamole. 7

# ASIAN INSPIRED

## Maine Lobster Tempura Roll

Maine Lobster Meat, Cucumber and Seasoned Sushi Rice in Tempura Batter, fried and served with Spicy Mayo, Eel Sauce, Smelt Roe and Scallions. 14

## Tuna Tataki

Lightly Seared, Sesame-Coated Yellowfin Tuna with Citrus Ponzu Sauce. 12

## Yellowfin Tuna Carpaccio\*

Thin Slices of Fresh Raw Yellowfin Tuna with Ginger Dressing. 13

## Salmon Carpaccio\*

Thin Slices of Fresh Raw Salmon, Japanese Mayonnaise with Ginger Dressing. 13

# BAR BITES & ENTREES

## Classic Cheddar Burger

Double 4 oz. Patty, Sharp Cheddar Cheese, Lettuce, Tomato & Jackson's Burger Sauce on a toasted Brioche Bun. 13

## Buttermilk Fried Chicken Tenders

Lightly Breaded Chicken Tenders, Fried and served with seasoned fries & choice of Honey Mustard or Ranch Dressing. 11

## Crispy Chicken Wings

Seasoned with Jackson's Special Blend of Spices, Tossed in a Chipotle Sauce and Served with your choice of Ranch Dressing or Bleu Cheese. 10

# FLATBREADS

## Portobello Flatbread

Fresh Portobello Mushroom, Rosemary, Fontina Cheese on a Crisp Flatbread drizzled with Truffle Oil. 13

## Beef Filet Flatbread

Sliced Beef Tenderloin, Caramelized Onion, Smoked Gouda and Fresh Pesto on a Crisp Flatbread. 13

*\*Consuming raw or undercooked seafood may increase your risk of food-borne illness. For your convenience, a suggested 18% gratuity charge will be added to parties of 8 or more.*

# JACKSON'S LIVING HISTORY: People Mover



In 1985 the 'People Mover' as it was named, made its inaugural voyage over a suspended bridge taking its riders from Tampa to Harbour Island. The automated tram carried passengers from the downtown area to what is now private banquet facilities for Jackson's Bistro.

The platform where passengers boarded the tram is now a beautiful waterfront room featuring floor-to-ceiling windows and a private balcony overlooking the Tampa skyline. In November 1999 the People Mover ceased operation and was dismantled. From Jackson's banquet room you can see where the suspended tramway was attached to the Franklin Street Bridge.

